

Tomato Phyllo Pie

Yield: 6 servings

$\frac{1}{4}$ cup butter, melted
2 garlic cloves, crushed
8 phyllo sheets (14x18)
1 cup shredded mozzarella
3 medium red and orange
tomatoes, sliced
4 oz. Crumbled feta cheese
 $\frac{1}{3}$ cup chopped fresh basil

1. Lightly grease a large baking sheet. Preheat oven to 375.
2. Combine butter and garlic. Place 1 phyllo sheet on pan, brush with butter mixture. Repeat with remaining phyllo sheets and butter mixture.
3. Sprinkle phyllo with mozzarella to within 2 ½ inches of the edges, top with sliced tomatoes. Sprinkle with feta cheese and basil. Roll phyllo edges to form rim. Bake 20-25 minutes, until phyllo is crisp and cheese is melted.

